



# ALL THE RECIPES

— DEEP-FRIED HAPPINESS LIES WITHIN —

  
**SAN DIABLO**  
ARTISAN CHURROS



# WELCOME TO THE FAMILY!

¡Muchas gracias! Now that you're part of our churro family, we're giving you all the secrets to deep-fried happiness that you can make right at home! Together with your Churro Maker, you and your family and friends are empowered to make churro memories that will last a lifetime. We've included our award-winning dough recipe and curated dozens of ridiculously delicious filling recipe ideas from top chefs and foodies around the world. The best part about all of this is that you get to create your churro culinary adventure — so put your chef's hat on, strap on your apron and get ready for a wicked delicious ride! Please let me know about your San Diablo experience and if you have any recipe suggestions or ideas.

All the churros,

**SCOTT PORTER**

Chief Churro Officer  
scott@sandiablochurros.com

# HOW TO USE YOUR CHURRO MAKER!

Get ready for a lifetime of churro memories and deep-fried happiness at special occasions, celebrations or just because ... all year long!

## 1. Prep Oil

- Heat oil in deep fryer or in a deep pan on the stove to 375°F. We've found the best oil to use is canola oil as it has a neutral taste and makes the outsides of the churros crispy while the insides melt in your mouth. But feel free to experiment with other oils you may like better or fit better with your dietary preferences.
- Prepare a plate by covering it with something to absorb the excess oil from the churros after you take them out of the hot oil to cool.
- Grab metal tongs or a metal strainer scoop you'll use when cooking and removing the churros from the hot oil.

## 2. Prep Churro Maker

- Choose one of our 9 interchangeable churro nozzles to create the churro shape you'd like and secure it on the end of the Churro Maker. Now, we \*may\* be biased, but we think there's really only one nozzle you should worry about — the hollow churro nozzle. [Cue the cowbell!] The hollow nozzle will create churros you can fill. And churros were meant to be filled!
- Using the rounded black knob, unwind the shaft inside the barrel of the Churro Maker and unscrew the shaft and knob from the barrel to open it up and make room for the dough.
- Load the churro dough inside the empty barrel.
- Re-secure the shaft and knob and begin winding the shaft back down until you feel the pressure from the dough.
- Each barrel full of dough will yield about 10-15 mini churros ~2-2.5" long.

*You're now ready for churro production.*

## 3. Make churros

- Slowly wind the knob down to press out the churro dough through the nozzle. To avoid any hot oil splashes, we definitely recommend angling the Churro Maker vertically over and near the hot oil surface.
- After pressing the desired amount of churro dough out of the nozzle, cut it off with a butter knife or even your finger.
- Place the raw churro gently into the hot oil. **Please be careful!**
- Watch churros cook in the hot oil and rotate as needed to get the churros to a your ideal golden brown crispiness!
- Remove your fresh, filled churro works of art from the hot oil and cool on the plate you've prepared.

**CONGRATS! You're well on your way to being a churro master!**

## 4. Sugar and fill with happiness!

- After your churros have cooled (but not too cold), dust them on all sides with your desired amount of sugar or cinnamon sugar!

Have you tried San Diablo's [signature cinnamon sugars](#) yet? We freshly grind our cinnamon, mix it with sugar and create our classic style cinnamon sugar plus three spicy cinnamon sugars with cayenne (Diablo style), habanero (Inferno style) and ghost peppers (La Muerte style).

- Fill to your heart's content using a squeeze bottle or one of San Diablo's re-usable filling bottles with Dulce de Leche, Nutella or Sweet Cream.

**Pro tip:** get creative with what you have around like honey, jam, nut butter, home-made fudge! And for added flavor "pop," we humbly suggest sprinkling some pink Himalayan salt!

**Repeat. Often.**





# San Diablo Churro Dough

-  Cook water and butter on high until boiling and butter is completely melted.
-  Add flour and salt to boiling water/butter, leave on heat, and mix vigorously until no clumps of flour remain and dough resembles a ball. Take off heat.
-  Add hot dough to bowl of stand mixer, mix with paddle attachment on low and allow steam to escape and dough to lose some heat.
-  While dough is letting off steam, mix together egg and vanilla.
-  Add egg mixture to dough, speed up mixer. If dough is sticking to sides of mixer too much: stop mixer, scrape down sides and paddle, repeat until dough is smooth.
-  Spread dough onto a pan or sheet tray and place in fridge to cool.
-  Once dough is cooled, add to bag or other sealed container to get ready for use.
-  Keep refrigerated.

## INGREDIENTS

**Makes 1 Mini “Bazooka”  
of Churro Dough**

*Yields: 18-20 mini churros*

**1 cup water**

**2 oz. unsalted butter**  
Almost any brand will work, but the higher quality, the better

**1 cup high-quality  
Baker’s flour** — Bread  
Flour, 10-12% protein

**¾ t. salt**

**1 large egg**

**1 T. vanilla**



**WINNER**  
**BEST OF STATE**  
PASTRY  
2018 & 2019



## INGREDIENTS

Makes 1 Mini “Bazooka”  
of GF Churro Dough

*Yields: 18-20 mini churros*

**1 cup water**

**2 oz. unsalted butter**  
Almost any brand will work, but the higher quality, the better

**1 cup gluten-free flour**

Finding the right mix is integral to the churro quality. Any blend of brown and regular rice flours, sorghum flour, and quinoa flours tends to work the best. Only use mixes that come pre-mixed with xanthan gum. Our favorite is Krusteaz Gluten-Free All Purpose Flour.

**¾ t. salt**

**1 large egg**

**1 T. vanilla**



**WINNER**  
**BEST OF STATE**  
PASTRY  
2018 & 2019

# SAN DIABLO GLUTEN-FREE DOUGH

- ☛ Cook water and butter on high until boiling and butter is completely melted.
- ☛ Add gluten-free flour and salt to boiling water/butter, take off heat, and mix vigorously until no clumps of flour remain and dough resembles a ball. Be really careful to not overcook the dough or it will get hard and sticky.
- ☛ Add hot dough to bowl of stand mixer, mix with paddle attachment on low and allow steam to escape and dough to lose some heat.
- ☛ While dough is letting off steam, mix together egg and vanilla.
- ☛ Add egg mix to dough, speed up mixer. If dough is sticking to sides of mixer too much: stop mixer, scrape down sides and paddle, repeat until dough is smooth.
- ☛ Spread dough onto a pan or sheet tray and place in fridge to cool.
- ☛ Once dough is cooled, add to bag or other sealed container to get ready for use.
- ☛ Keep refrigerated.



## INGREDIENTS

3 lemons

1 1/2 cups sugar

1/4 lb. unsalted butter  
(or use salted butter)

4 L/XL eggs

Lemon zest and juice  
from the 3 lemons

1/8 t. salt (only add  
if you used unsalted  
butter above)

## LEMON CURD FILLING

- ☞ Cream butter and sugar together (best done in stand mixer).
- ☞ While butter and sugar are mixing, zest lemons into separate bowl, then juice lemons into same bowl.
- ☞ Once butter and sugar are creamed smooth, add in eggs one at a time.
- ☞ Add in lemon juice/zest and salt, if needed. Mix until smooth.
- ☞ Pour lemon curd mix into heavy-bottomed pot and cook on low, stirring regularly, until it registers at 170° F. Mixture will have thickened to a hot syrup-like consistency.
- ☞ Pour out hot filling into container to go in fridge and cool, allow it to breathe while cooling.

### DREW BRINGHURST

San Diablo's Head Pastry Chef

<https://www.linkedin.com/in/drew-bringhurst-2141bb152/>



FILLINGS | 6



## PUMPKIN CHEESECAKE FILLING

- ☞ Preheat oven to 350° F.
- ☞ Whip cream cheese and sugar together (best done in stand mixer).
- ☞ Add pumpkin and spices, then add eggs one at a time and mix until smooth.
- ☞ Bake at 350° F for 35-45 minutes or until center is no longer liquid. This will not make a solid cheesecake, expect mixture to be fully cooked but still a little runny.
- ☞ **OPTIONAL STEP:** while mix is still warm, especially if there are browned bits on the top or around the sides that could block up squeeze bottle, scoop mix into blender or use immersion blender and blend pumpkin cheesecake until really smooth. This makes the pumpkin cheesecake very easy to use and deliciously smooth.

### INGREDIENTS

- 16 oz. cream cheese
- 1 16 oz. can pumpkin purée
- 1 cup sugar
- 2 t. cinnamon
- 1 t. ginger
- 1/2 t. clove
- 4 eggs

### DREW BRINGHURST

San Diablo's Head Pastry Chef

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FILLINGS | 7



# APPLE CIDER CARAMEL FILLING

- 👉 Pour apple cider into a pot and bring to a boil. Reduce to a low simmer and let reduce to about 1/4 cup.
- 👉 Once apple cider is reduced: add 1 cup of heavy cream along with salt, cinnamon and nutmeg. Keep warm.
- 👉 While apple cider is reducing: Pour 1 cup of water into a 2-quart heavy-bottomed pot. Pour the sugar into the center of the pot, taking care to keep the granules away from the sides of the saucepan.
- 👉 Cover the pot and bring the mixture to a boil over high heat. Uncover and insert a candy thermometer and continue to boil until the mixture is light golden brown and registers 300° F. This will take about 10-15 minutes.
- 👉 Reduce the heat to medium and continue cooking until the sugar is deep amber in color and registers 350° F then remove from heat.
- 👉 Bring apple cider/cream mix to a simmer. Pour 1/4 of mix into sugar mixture. It will bubble and spit, so be careful! Once it has settled down, pour in the rest of the mix.
- 👉 When bubbling stops, add in butter and the other 1 cup of heavy cream. Stir gently until mixture is smooth and completely combined.
- 👉 Apple Cider Caramel will keep for a month in the fridge. Serve warm with churros, or try it on pancakes or as a drizzle on cake!

## INGREDIENTS

**2 cups apple cider**

**2 cups heavy cream**

**1/8 t. salt**

**1/4 t. ground cinnamon**

**1/8 t. ground nutmeg**

**2 cups white sugar**

**2 T. unsalted butter**

## DREW BRINGHURST

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**FILLINGS | 8**



## INGREDIENTS

2 L. bottle of cream soda

2 T. butterscotch syrup

OPTIONAL: Instead of butterscotch syrup you can use:

OPTIONAL: 1/2 cup brown sugar

OPTIONAL: 1/2 lb. butter

OPTIONAL: 1/4 cup heavy cream

1 16 oz. can of sweetened condensed milk

1/8 t. salt

# BUTTERBEER

## HARRY POTTER-INSPIRED FILLING

- Pour cream soda into heavy-bottomed pot and cook on medium-low until reduced to about 1/2 liter or about 2 cups.
- OPTIONAL: Once cream soda is reduced, add in butter, brown sugar, and cream and cook until mixtures start to bubble.
- If not following OPTIONAL step, add in butterscotch syrup to warm cream soda.
- Add in sweetened condensed milk while mixture is still warm and mix well, season with salt to taste. Place in fridge to cool. Fill churros!

## DREW BRINGHURST

San Diablo's Head Pastry Chef

<https://www.linkedin.com/in/drew-bringhurst-2141bb152/>



FILLINGS | 9



## INGREDIENTS

**1 16 oz. bottle of white chocolate sauce.**

Typically this sauce is used by coffee shops for coffee or espresso drinks. I prefer Ghirardelli White Chocolate sauce which you can find easily online.

**2 cups heavy cream**

**Silver edible glitter**

**Black food coloring**

**1/8 t. salt**

## UNICORN'S BLOOD HARRY POTTER-INSPIRED FILLING

- ☞ Whip heavy cream and salt in stand mixer or with handheld beaters until it makes a firm whipped cream.
- ☞ Add in white chocolate sauce and continue mixing until smooth.
- ☞ Mix in glitter and food coloring until glistening silver.

### DREW BRINGHURST

San Diablo's Head Pastry Chef  
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**FILLINGS | 10**



## INGREDIENTS

2 cups dried cherries

1/2 cup water

1/4 cup confectioner's sugar

2 T. dark rum

1/2 t. vanilla extract

1 inch strip orange peel

Juice of 1 orange

1 cinnamon stick

2 T. unsalted butter

## CANDY CHERRY FILLING

-  Combine all ingredients except for butter in sauce pot. Simmer until cherries are very soft, then remove cinnamon stick and orange peel.
-  Use immersion blender and blend cherry mix until smooth.
-  Add butter to mix and stir until fully melted and combined.
-  Cool cherry sauce in fridge. Fill churros and serve warm for best results.

### DREW BRINGHURST

San Diablo's Head Pastry Chef

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**FILLINGS** | 11



## INGREDIENTS

- 1 cup whole milk ricotta cheese
- 3 T. powdered sugar
- 1 T. whole milk
- ½ t. orange zest
- Pinch of cinnamon
- Mini chocolate chips

## CANNOLI CHURRO FILLING

-  In a small bowl, combine ricotta cheese, powdered sugar, whole milk, orange zest and cinnamon together.
-  Mix together thoroughly with a whisk or spatula until well combined.
-  Fill churros with cannoli filling and sprinkle the tops with mini chocolate chips.



### AMANDA SCARLATI

 SaporitoKitchen

 SaporitoKitchen

 SaporitoKitchen

 SaporitoKitchen





## INGREDIENTS

2 oz. low-fat cream cheese, softened

1 T. sour cream

1-2 green onions, chopped

2 T. canned diced jalapeños, drained and patted dry (about 1/4 in a 4-oz can)

2 T. real bacon pieces (or cooked, diced bacon)

1/2 - 3/4 cup grated sharp white cheddar cheese

## JALAPEÑO POPPER CHURROS

- ☞ Combine cream cheese, sour cream, green onions, jalapeños, bacon, and cheese in a medium microwave-safe bowl.
- ☞ Microwave on high, stirring every 15 seconds, until hot.
- ☞ Fill churros and serve immediately.

### EMILY HILL

Because delicious shouldn't be difficult, my recipes feature simple ingredients + easy prep without sacrificing flavor.



halfscratched



half\_scratched

emily@halfscratched.com



FILLINGS | 13



## —= INGREDIENTS =—

¼ cup condensed milk

2 T. sour cream

2 T. strawberry jam

Zest of 1 lime

## FRESAS CON LECHE

- ☞ Mix all the ingredients together and then chill in the freezer for 25-30 minutes.
- ☞ Once chilled, use a syringe to fill 14 of the delicious Mini San Diablo Churros.
- ☞ Eat and enjoy!



## CORINNE HONE

Corinne Hone is a fellow foodie - but one that hails from Ireland. Having moved to Utah in 2018 with her husband Ronnie, Corinne launched the Instagram page @slcfoodscene to document the culinary delights of her new home town of Salt Lake City. Keep up with her entrepreneurial journey, head to @hone.your.social, also on Instagram.

 slcfoodscene & hone.your.social



FILLINGS | 14



## INGREDIENTS

½ cup peanut butter (smooth)

½ cup marshmallow fluff

### OPTIONAL:

Mini chocolate chips & Oreos

## FLUFFER-NUTTER CHURROS

-  Melt ½ c. peanut butter in the microwave. Start with 30 second increments until peanut butter is smooth. Pour into a squeeze bottle.
-  Melt ½ c. marshmallow fluff in the microwave. Start with 30 second increments until your fluff is soft. Pour into a squeeze bottle.
-  Drizzle or fill peanut butter and marshmallow over churros.
-  BONUS: Add mini chocolate chips (for a true fluffer-nutter experience) or crushed Oreos (for Kaylynn's all-time favorite flavor combo)

### KAYLYNN YOUNG

Lifestyle blogger, dessert snob, and wannabe runner. I'm totally Anton Ego from Ratatouille, "I don't like food, I LOVE it, and if I don't like it, I don't swallow!"  
More recipes at <https://amongtheyoungs.com/>

 amongtheyoungs



FILLINGS | 15





## — INGREDIENTS —

$\frac{3}{4}$  cup heavy whipping cream

6 oz. cream cheese

2 cups powdered sugar

Oreo chunks/crumbs

## KAILEE'S COOKIES & CREAM

-  In a small bowl, combine heavy whipping cream, cream cheese, powdered sugar, and Oreos.
-  Mix until creamy and well-combined.
-  Put mixture in filling bottle and fill 12 San Diablo Churros.

### KAILEE WRIGHT

married my high school love + raising our 5 littles in utah  
everyday style | motherhood | home + all the in-between

 Kailee Wright

 kaileewright



FILLINGS | 16





## INGREDIENTS

1 cup of mini marshmallows

2 T. of heavy cream

1 cup of Fruity Pebbles Cereal



## THE BREAKFAST CHURRO

-  Combine marshmallows and cream in a microwave-safe bowl and microwave for 15 second increments until marshmallows are completely melted.
-  Crush the cereal and put on a plate or in a shallow bowl.
-  Once the churros are cooked, roll them in the crushed Fruity Pebbles and drizzle the marshmallow sauce on top. Enjoy!

### ANDREA KEALAMAKIA

I love sharing delicious eats with my community and supporting local businesses!

 eatwithandrea



FILLINGS | 17



## INGREDIENTS

4 oz. cream cheese  
(softened)

2 squares white almond  
bark (melted)

3 T. milk

Heaping  $\frac{1}{4}$  cup  
cookie butter

1 cup Cool Whip

## BISCOFF CREAM CHURROS

-  Soften cream cheese and melt white chocolate.
-  Mix all ingredients together with a hand mixer until smooth.
-  Place mixture into squeeze bottle. Fill churros and enjoy!



### HILLARY WRIGHT

CAKES | CRAFTS | DIY | PARTIES | CRICUT | Dirty Diet Coke |

 [Thesugarcoatedhousewife](#)

 [sugarcoatedhousewife](#)



FILLINGS | 18



## INGREDIENTS

1 cup fresh raspberries

¼ cup Nutella or hazelnut spread

2-3 T. heavy whipping cream

¼ cup powdered sugar

## NUTELLA RASPBERRY GLAZE

- ➤ Rinse and prep your raspberries.
- ➤ Combine raspberries, whipping cream, and powdered sugar.
- ➤ Smash raspberries with other ingredients until you have a smooth texture.
- ➤ Add Nutella or hazelnut spread.
- ➤ Enjoy as a dip, sauce, or filling for your favorite San Diablo Churros, toast or ice cream topping!

### CAMILLE WALKER

Wife, mother of four, Disney obsessed, certified family consumer science teacher. I love sharing lifestyle tips, recipes, and hacks to make your life easier discovering your own motherhood style!

 MyMommyStyle

 MyMommyStyle



FILLINGS | 19





## INGREDIENTS

- 1 cup fresh or frozen-thawed mango chunks
- 1½ T. fresh lemon juice
- ¼ cup granulated sugar
- ¼ cup full fat coconut milk
- 1 T. cornstarch
- ¼ t. coconut extract

## COCONUT MANGO CHURROS

- 🍴 In a blender, purée the mango, lemon juice, sugar and coconut milk until very, very smooth. Transfer to a medium saucepan and whisk in cornstarch.
- 🍴 Over medium-high heat, whisk mixture until it starts to thicken and boil, about 3 minutes. Remove from heat and stir in the coconut extract.
- 🍴 Cool and use to fill mini churros, or chill, covered, for up to 3 days.

### TARA BENCH — TARA TEASPOON

Tara Teaspoon, author of *Live Life Deliciously*, and former Martha Stewart Living food editor, creates delicious recipes and beautiful food styling for magazines, books, television and food brands.

 [tarateaspoon](https://www.instagram.com/tarateaspoon)

[Tarateaspoon.com](https://www.tarateaspoon.com)

  
FILLINGS | 20





## — INGREDIENTS —

**4 T. your favorite peanut butter** (Jon says Crunchy, Monroe and Jackson say smooth)

**4 T. Nutella**

## PEANUT BUTTER CUP CHURROS

—  Mix peanut butter and Nutella together and fill churros. Fill free to have them overflow, make it extra — like Jackson!

### MIX MORNING FIX

Join Jon, Monroe and Jackson every weekday from 6-10a on Mix 105.1! [www.Mix1051.com](http://www.Mix1051.com)



@mix1051utah, @jonwatkinshost, @jacksowwhitt, @monroeonair



FILLINGS | 21



## INGREDIENTS

1 lb. guavas cut in half

4 cups water

1½ cups sugar



## GUAVA JAM FILLING



Place guavas in a medium-size saucepan and cover with water. Turn to medium heat and cook for 15 minutes. The guavas will look soft. Remove the seeds using a spoon to scoop them out.



Place guavas, sugar, and 1 cup of the cooking water in your blender. Process until it looks like a fine purée. Remove the rest of the liquid from the saucepan. It can be used to make tea if you want.



Return the guava mix to the saucepan and cook again in low heat for about 30 minutes, stirring frequently. The jam will be ready when you can see the bottom of the saucepan while stirring the jam.



Pour the hot jam immediately into clean jars, close the lids tightly and place on your kitchen counter covered with a kitchen napkin or towel.



After a couple of hours, you will hear a popping sound, which is the sound of the lids indicating that the jars are sealed. Wait until they are completely cool and store in your pantry for up to a year. Once you open a jar of your sweet and delicious jam, store in the fridge.



Once jam cools, use filler bottle to fill churros with Guava Jam.

## MELY MARTINEZ

Chef, Author, and Mexican Food Expert



Mexico In My Kitchen



Mexicoinmykitchen





## INGREDIENTS

1 ripe mango or  
canned mango

2 oz. Cool whip

3 oz. cream cheese

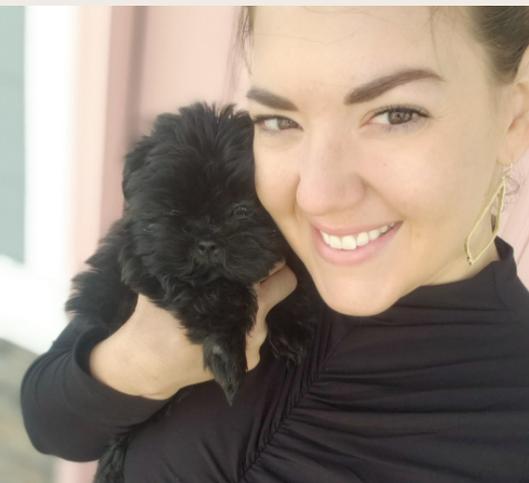
1 oz sweetened  
condensed milk

¼ cup milk

Sprinkles

## MANGO MOUSSE CHURROS

- 🍴 Place all ingredients into the blender and blend until you reach a smooth, creamy consistency. Add the sweetened condensed milk to preferred sweetness.
- 🍴 Stuff the churros and drizzle the remaining on top with some sprinkles.
- 🍴 Enjoy!



### CARLI LEWIS

Wife and Mom to 3 girls. So all things girly at our house! I have a pink front door and I love it! We are currently building our dream home and making it a family effort for everyone to be involved in the process. I love to entertain and consider myself very social, but I am also a homebody.

 [simply.carli](https://www.instagram.com/simply.carli)



FILLINGS | 23



## INGREDIENTS

1/3 cup sugar

2 T. corn starch

1/4 t. salt

1 1/2 cups milk

2 egg yolks, beaten

1 T. butter

1/2 T. vanilla

## BANANA CREAM CHURROS

- ☞ Stir together sugar, cornstarch, and salt in a saucepan. Then, blend milk and egg yolks. Gradually stir into sugar mixture in saucepan.
- ☞ Cook over medium heat, stirring constantly until mixture thickens and boil. Stir for one minute.
- ☞ Remove from heat, blend in butter and vanilla.
- ☞ Press plastic wrap onto the filling in the saucepan and cool to room temperature.
- ☞ Now the fun part! Add the custard to your churro! Top with a slice of banana and a little whipped cream.

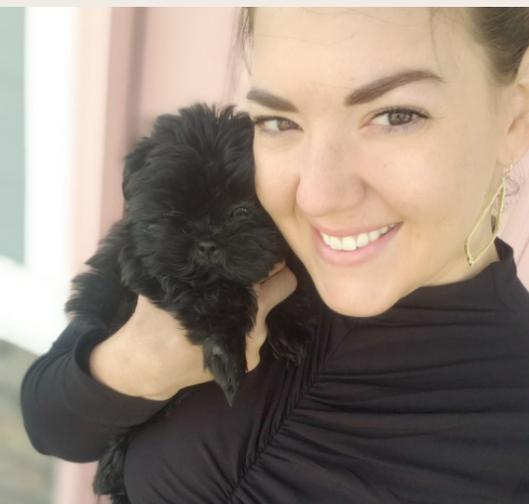
### CARLI LEWIS

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 [simply.carli](https://www.instagram.com/simply.carli)



FILLINGS | 24





## INGREDIENTS

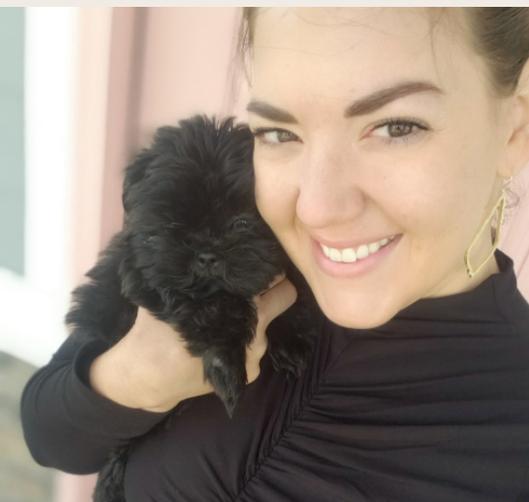
4 oz. cream cheese

½ cup sweetened condensed milk

2-3 T. of milk (this would be your preference of how thick or thin you want the filling)

## Cream Cheese Filling

- ➤ Mix all ingredients together until blended and smooth.
- ➤ Add any fun ingredients. Examples below, but just get creative!
- ➤ About ½ packet of your choice of Jell-o powder, 6 Oreos, ¼-½ cup of hot cocoa (top with whipped cream, of course) or crushed up peppermint.



### CARLI LEWIS

Wife and Mom to 3 girls. So all things girly at our house! I have a pink front door and I love it! We are currently building our dream home and making it a family effort for everyone to be involved in the process. I love to entertain and consider myself very social, but I am also a homebody.

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FILLINGS | 25



## — INGREDIENTS —

¼ cup of caramel

⅓ cup of Lotus Biscoff  
Cookie Butter

## CARMEL COOKIE BUTTER

—☞ Warm both caramel and cookie butter in microwave to liquid state. Pour generously on churros!



### STEVE KINYON

 Foody Fellowship

 Foodyfellowship

[www.foodyfellowship.com](http://www.foodyfellowship.com)



FILLINGS | 26



## INGREDIENTS

Inspired by my mother

½ cup heavy cream

3 T. sour cream

⅓ cup powdered sugar

1 t. vanilla

⅓ raspberries

## RASPBERRY CREAM FILLING

- ☞ Wash and roughly chop raspberries.
- ☞ In separate bowl, pour chilled heavy cream, sour cream, powdered sugar, and vanilla in stand mixer (or use hand mixer).
- ☞ Mix on high for 1-2 minutes, or until mixture is stiff (scrape sides as needed).
- ☞ Carefully fold in raspberries!
- ☞ Use as churro filling or churro dip.



## THE MANLY BAKER



The Manly Baker



themanlybaker

themanlybaker503@gmail.com



FILLINGS | 27



## INGREDIENTS

1 can sweetened condensed milk

1 double shot of espresso

Coating:

¼ cup sugar

1 T. malted milk powder

½ t. espresso powder

Chocolate sauce  
(for drizzle)

## MALTED MOCHA FILLING

—☛ Filling: Mix ingredients in saucepan and simmer until thickened and combined. Let cool.

—☛ Coating: Combine ingredients with a fork until well mixed

—☛ Coat churros with dry mix and then use filler bottle to fill churros.

—☛ Enjoy!

## AMY STELLHORN

Amy is a world traveller more interested in finding delicious food than tourist attractions. She prefers improv recipes with ingredients fresh from the market or at her home. Founder and CEO of @bigmonocle and champion for women in business through @segoaawards.



@amyrill, @bigmonocle, @segoaawards



FILLINGS | 28



## — INGREDIENTS —

1 can of sweetened condensed milk

4 oz. butter

2 T. unsweetened cocoa powder

## SWEET COCOA FILLING

-  In a saucepan at medium heat, add the butter and cocoa powder, whisk to melt and combine.
-  Add the sweetened condensed milk, heat up and mix for a few minutes.
-  Let cool, fill churros and serve.

**MAU COCINA DE TODO**



@maucocinadetodo



**FILLINGS | 29**



## INGREDIENTS

### UBE PASTE:

7 oz ube

3.5 oz. powdered sugar

2 T. milk

2 t. vanilla

### UBE CREAM FILLING:

8 oz. cream cheese

2 T. yogurt

2 cups powdered sugar

1 t. vanilla extract

Ube paste

# UBE CHURRO FILLING

## UBE PASTE

- ➤ Cut skin off ube and cut into cubes. Add into a large microwave-safe bowl with 3 T. water.
- ➤ Microwave for 2 minutes at a time, mixing and re-coating in water each time. Cook until tender. Will take 10-15 minutes. Allow to cool.
- ➤ Add to a food processor along with vanilla, milk and powdered sugar. Process until really smooth. If it won't smoothen add more milk. About 1 T. at a time until it smoothen out.

## UBE CREAM FILLING

- ➤ Add cream cheese, yogurt, powdered sugar, vanilla and ube paste. Mix until well combined.
- ➤ Purple coloring optional for a brighter color.

## SAL SOBERANIS- Sobe Eats



Sobe Eats



Sobeeatsut  
Salvavsobe



FILLINGS | 30



## INGREDIENTS

**16 oz. blueberries**  
(frozen is fine if you can't find fresh)

**Zest and juice of 1 lime**

**½ cup sugar**

**¼ cup water**

**¼ t. vanilla extract**

## BLUEBERRY COBBLER CHURROS

- 🍴 Combine all ingredients into a small saucepan and cook over medium heat until the berries are soft and the juice has thickened slightly, about 30 minutes.
- 🍴 Remove from heat and allow to cool slightly before filling churros.
- 🍴 Enjoy!



**WERO KITCHEN**

[www.werokitchen.com](http://www.werokitchen.com)

 WeroKitchen



**FILLINGS | 31**



## INGREDIENTS

1 cup semisweet  
chocolate chips

¼ cup creamy  
peanut butter

½ cup milk

¼ cup heavy cream

2 t. vanilla

## MATCH MADE IN HEAVEN SAUCE

- ☛ Combine all ingredients in a medium saucepan over medium-low heat.
- ☛ Stir until chocolate chips are melted and sauce is smooth — about 5 minutes.
- ☛ Remove from heat; cool slightly to thicken.

### KATIE HUGHES

“I believe. I create. I love. I mother—within the walls of  
The Hughes House”



@thehugheshouse

@multiplygoodness

@luckyloveco

@the.gatheringhome



FILLINGS | 32



## DARK CHOCOLATE GANACHE

- ➤ Place chopped dark chocolate in a glass bowl, set aside.
- ➤ Cube butter, set aside.
- ➤ Heat cream in saucepan until almost boiling. Remove from heat and pour over chocolate.
- ➤ Let sit for a minute to allow chocolate to start melting.
- ➤ Use plastic spatula and mix together.
- ➤ Add cubed butter to mixture.
- ➤ Mix together until combined until you have smooth delicious dark chocolate ganache.
- ➤ Use as a filling or topping. Enjoy!

### INGREDIENTS

8 oz. dark chocolate,  
room temperature

8 oz. heavy cream

2 oz. butter, room  
temperature

### PETE THE MIGHTY BAKER

2x Winner Food Network Cake Wars  
Halloween Baking Competition Finalist

 TheMightyBaker

 TheMightyBaker

@cakecreationstudio



FILLINGS | 33

## INGREDIENTS

### FUDGE CHOCOLATE:

2 cups dates

½ cup nuts (¼ cup nut butter-cashew is our fave)

1¼ cup water

½ cup roasted sweet potato

¼ cup cacao

Dash vanilla

1 T. maple

Bring ingredients to a boil to soften, then blend until smooth

### COCONUT WHIP:

1 can full fat coconut milk or cream, refrigerated overnight or at least 6 hours (this helps coconut to settle)

2 T. maple syrup

½ vanilla bean or 1 t. extract



## FUDGE CHOCOLATE FILLING with COCONUT WHIP

-  Cool mixing bowl and beaters in fridge/freezer for 20 minutes before mixing.
-  Open cooked coconut milk can and scrape out the fat that has floated to the top. The liquid can be stored in the fridge for a week and used in other recipes.
-  Combine coconut cream, maple and vanilla in cooled bowl and whip with hand mixer or standing mixer. Will become fluffy, but might still be somewhat liquid. Whip for 2-4 minutes. Check for sweetness.
-  Put in container and refrigerate for at least 1 hour to help the cream stiffen up. Keep refrigerated until ready to use (loses volume at room temperature if left out).
-  Stores for up to 1 week.



**HEBER RIVERA**

[www.chefheber.com](http://www.chefheber.com)



@chefheber



**FILLINGS | 34**



## INGREDIENTS

1 cup fresh mozzarella cheese (I love Harmon's fresh mozz balls)

½ cup of ricotta cheese

½ heirloom tomato

8 basil leaves

½ t. of minced garlic

½ t. of sea salt

¼ t. of black pepper (I like using the black peppercorn grinders)

Pesto for garnishing

## CAPRESE CAPOWOW

- ☞ Melt the fresh mozzarella for 10 seconds in the microwave.
- ☞ Add mozzarella to the rest of the ingredients and blend them all together! Be gentle with the blending. Blend enough to chop and mix it all together, but not too blended--you still want to see some of the different ingredients.
- ☞ Fill your churro with the Caprese delight, garnish with

## ELISE GUBLER

Just a girl that loves all things joyful, delicious, mini, the sunshine, and belly laughing.

 @elise\_gubler @sorryaboutyourproblem



FILLINGS | 35





## INGREDIENTS

**1 cup vanilla greek yogurt**  
(I love Oikos Triple Zero...  
good protein, sweet  
without the sugs)

**1-2 T. of tart cherry  
concentrate** (I strongly  
recommend getting  
the Stanton Orchards  
brand...very rich and  
fresh cherry flavor)

## CHERRY VANILLA BREAKFAST CHURRO

- ☞ Gently blend the yogurt and cherry concentrate together to make the cherry-vanilla magic happen and don't wait too long to fill your churro.
- ☞ This combo is like walking into a bakery and getting an amazing filled pastry, but better!



### ELISE GUBLER

Just a girl that loves all things joyful,  
delicious, mini, the sunshine, and belly laughing.

 @elise\_gubler @sorryaboutyourproblem





## INGREDIENTS

1½ cups huckleberries

1 ½ T. sugar

1½ t. cornstarch

1 cup finely grated zest  
from 1 medium lemon

8 oz. cream cheese  
softened

4 T. unsalted butter  
(½ stick), at room  
temperature

1 cup powdered sugar

1-2 scoops vanilla  
protein powder

1 t. vanilla extract

Pinch kosher  
salt or sea salt



# HUCKLEBERRY PROTEIN CHURROS

- ⇨ Combine the huckleberries, sugar, cornstarch, and lemon zest in a saucepan. Cook the sauce over medium heat, stirring frequently and smashing some of the huckleberries as they soften. Cook until the sauce thickens and the cornstarch becomes translucent. Remove from heat and allow to cool to room temperature (to expedite the cooling you can use an ice bath to cool it quicker — or you can make the sauce a day ahead of time if your timing allows).
- ⇨ In large bowl, add cream cheese, butter, powdered sugar, protein powder, vanilla and salt. Beat together until smooth and creamy.
- ⇨ Fold the huckleberry sauce into the cream cheese mix until you like the texture of the filling. The more you mix the filling, the less chunks of huckleberries.
- ⇨ If needed, chill slightly and then fill churros.

**STEVEN CHRISTENSEN**

 [steven\\_chris10sen](https://www.instagram.com/steven_chris10sen)

  
**FILLINGS | 37**



## INGREDIENTS

½ cup fresh mango,  
small diced

½ cup fresh kiwi,  
small diced

4 T. yuzu juice (or  
sub lemon juice)

8 oz. cream cheese,  
softened to room  
temperature

1 c. powdered sugar

2 c. heavy cream, cold

1 T. vanilla extract

## ALOHA TROPICAL CREAM FILLING

- ☞ Mix the cream cheese and sugar together until fully combined with hand mixer.
- ☞ In another mixing bowl, mix together the cold cream and vanilla with a hand mixer until soft peaks form.
- ☞ Add the cream cheese mixture to the cream and mix until creamy 1 or 2 minutes. Then fold in fresh fruits and yuzu. Place back in the fridge to cool.

**CHANG SIVILAY**

[www.changsivilay.com](http://www.changsivilay.com)

 [changsivilay](https://www.instagram.com/changsivilay)



**FILLINGS | 38**



## GINGERBREAD COOKIE BUTTER

- ☞ Grind up gingersnap cookies in a food processor or Blendtech until smooth.
- ☞ In a mixing bowl, whip cream cheese until soft.
- ☞ Add molasses, scrape the sides of the bowl to get cream cheese to combine.
- ☞ Add the cream and whip until smooth.
- ☞ Add ground gingersnaps, ginger, cloves, cinnamon to combine.
- ☞ You can always add more molasses and spices to find the right balance of flavors, and cream or cookie crumbs to find the balance of texture.
- ☞ Use filler bottle to fill 12 San Diablo Churros

### INGREDIENTS

24 ounces cream cheese

¾ cup (or so) molasses

1 cup cream  
(approximate)

3 T. ground ginger

1 T. ground cinnamon

2 t. ground cloves

2 cup ground  
gingersnap cookies



## CADE AND CARRAIN OHSWEETBASIL

Husband and Wife. Real People, Real Food.

[linkinprofile.com/ohsweetbasil](https://linkinprofile.com/ohsweetbasil)



@ohsweetbasil



FILLINGS | 39



# GRILLED FLAT IRON STEAK WITH CHIMCHURRI

- 🍴 In a food processor, combine all of the ingredients for the chimichurri. Pulse until well combined, but you can still see small pieces of the herbs. Pour into a serving bowl, cover, and set in the fridge until ready to use. Can be made several hours in advance.
- 🍴 Remove your steak from the refrigerator 30 minutes prior to grilling. Brush on all sides with the olive oil and season with the sea salt.
- 🍴 Preheat your grill for direct heat at a high temperature (around 450°F).
- 🍴 Place the steaks directly over the coals or flames and grill for 7-8 minutes. Flip once and grill for an additional 7-8 minutes, or until the internal temperature reads 145 °F for a medium doneness. Always use a meat thermometer to watch for the correct internal temperature.
- 🍴 Remove the steaks to a cutting board and rest for 5-10 minutes.
- 🍴 Slice the steak in small strips against the grain. Stuff inside the hollow churros or open up the churros to serve the savory-filled churros open face. Top the steak strips and churros with the chimichurri sauce or leave it on the side for dipping, and serve immediately.

## INGREDIENTS

1 10-12 oz flat iron steak

1 T. extra virgin olive oil

1 T. coarse sea salt

### CHIMICHURRI:

1 cup fresh Italian parsley (packed)

¼ cup fresh oregano leaves

½ cup extra virgin olive oil

⅓ cup red wine vinegar

4 garlic cloves (peeled)

1 teaspoon crushed red pepper flakes

1 teaspoon salt

½ teaspoon fresh ground black pepper



## SUSIE BULLOCH- HEYGRILLHEY

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<https://heygrillhey.com>



@heygrillhey



FILLINGS | 40



## INGREDIENTS

**1 2-3 pound tri tip roast**  
(fat cap and silverskin removed (may be done already by your butcher))

**2 T. beef seasoning** (or equal parts salt, pepper, and garlic powder)

**3 T. salted butter**

**1 sprig rosemary**



## SMOKED TRI-TIP

-  Preheat your smoker to 225°F. I like to use a strong wood like oak or hickory.
-  Season the tri tip on all sides and place in the smoker. Close the lid and smoke until the internal temperature reads 120°F for a rare roast, 127°F for a medium rare roast, 133°F for a medium roast, 140°F for a medium well roast, or 150°F for a well done roast.
-  When your tri tip is near the correct internal temperature, preheat a cast iron skillet over high heat. Remove your tri tip from the smoker.
-  Put 2-3 tablespoons of butter into the cast iron skillet and let it melt. Drop in the sprig of rosemary and then place the tri tip into the sizzling butter. Sear the tri tip for 2-3 minutes per side, spooning the butter and rosemary over the steak as it cooks.
-  Pull your roast out of the pan and move onto a cutting board. Allow the roast to rest for 15 minutes before slicing against the grain and serving. The grain changes in a tri tip, so I always start at the smallest point end and angle my knife as needed to keep my slices going against the grain.
-  Stuff inside the hollow churros or open up the churros to serve the savory-filled churros open face.

### SUSIE BULLOCH- HEYGRILLHEY

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FILLINGS | 41



## SIMPLE SMOKED PORK BUTT (OR SHOULDER)

- ☞ Preheat your smoker to 225°F for indirect smoking.
- ☞ Remove your roast from the packaging and wipe it down on all sides with paper towels, cleaning off any small bone fragments or extra liquid on the exterior.
- ☞ Slather the entire exterior of the pork shoulder with the yellow mustard.
- ☞ Season your pork roast on all sides, top and bottom, with the Homemade BBQ Sweet Rub. Don't worry about rubbing the seasoning into the meat, just be sure it is liberally coated all over.
- ☞ Place your seasoned roast on the smoker fat side up, preferably in the middle of the grate avoiding any direct hot spots.
- ☞ Close the lid and smoke the pork until it reaches an internal temperature of at least 195 degrees F. You can cook to 201 degrees F if you like softer pork. This process can take anywhere between 15-20 hours, depending on the consistency of heat in your smoker and the size of your pork shoulder.
- ☞ Remove the pork shoulder from the smoker and wrap tightly in foil. Allow the roast to rest for at least an hour before shredding.
- ☞ Pull apart the shoulder, discarding any chunks of fat or gristle. Sprinkle the roast with an additional tablespoon or so of the Homemade Sweet BBQ Rub. Stuff inside churros!

### INGREDIENTS

1 8-10 pound bone-in  
pork shoulder roast  
(AKA Boston butt)

2-3 T. yellow mustard

¼ cup Homemade  
BBQ Sweet Rub (link  
in recipe notes)

1 T. Homemade BBQ  
Sweet Rub (for later use)



### SUSIE BULLOCH- HEYGRILLHEY

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## APPLE JALAPENO BBQ SAUCE

- ➤ In a medium saucepan, combine all ingredients and whisk to combine. Cook over medium heat until the mixture comes to a boil, then reduce the heat and simmer for 25 minutes.
- ➤ Transfer to a lidded jar and chill in the refrigerator overnight before using. Will last 2 weeks in the fridge if stored in an airtight container.

### INGREDIENTS

- 1½ cups ketchup
- 1 cup apple juice
- ⅓ cup apple cider vinegar
- ¼ cup brown sugar
- 2 T. molasses
- 1 T. black pepper
- 1 T. garlic powder
- 1 T. onion powder
- 1 t. celery salt
- 1 t. ground coriander
- 1 medium jalapeno  
(finely diced (seeds removed if you want mild sauce))

### NOTES

- ➤ The spice level in this recipe is adjustable. If you like it spicy, you can dice the whole jalapeno (seeds and everything) and if you like it more mild, remove the seeds and white ribs inside the pepper before dicing.
- ➤ If you are making the sauce same day, it will totally work fine. Waiting overnight is recommended to fully enhance the flavors, but I get that sometimes that doesn't work out.

Great for dipping or topping with brisket to make savory churros!

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FILLINGS | 43





## BANANA FOSTERS CHURROS

→ Thoroughly mix milk with protein powder until protein is dissolved. Stir in pudding mix until it starts to set. Add in mashed bananas, walnuts, rum, vanilla, and caramel sweetener and stir until it's mixed through. Chill pudding in fridge to set. Spoon set pudding into churros when ready to serve.

Another Idea: Before mashing banana, set a small part of banana aside and slice it to form small chunks. When mixing everything together at the end, stir in sliced banana to give the pudding more texture.

→ Macros (Keep in mind all amounts are approximate and can vary higher or lower depending on what type of milk and protein you use. Below numbers are meant to be used as a suggestion only).

→ Total Macros for Recipe (divide below by 3 or 4 depending on number and size of churros you decide to make):

374 calories | 42 g carbs |  
7 g fat | 15 g protein

### INGREDIENTS

½ scoop vanilla protein powder

¾ cup cashew or almond milk

½ package sugar-free banana pudding

½ cup mashed banana

¼ t. imitation rum extract

½ t. vanilla extract

2 T. finely chopped walnuts

Sweetleaf caramel stevia drops to taste

Dash cinnamon

**JENNY GROTHE**

[www.betterlivingutah.com](http://www.betterlivingutah.com)

 @jennysellutah



**FILLINGS | 44**



— sandiablochurros.com —